

STARTERS

ST VILLA SOUP OF THE DAY Please ask a member of our team to find out more	6.50	FRESH BURRATA (GF) Creamy cheese from Puglia, served with dried figs puree, Serrano ham and port wine reduction. (Also available as Vegetarian)	9.40
SAUTÉED WILD MUSHROOMS (V) Wild mushrooms on toasted crostini, sprinkled with Parmesan cheese	6.95	PAN-FRIED PACIFIC PRAWNS Served in a rich lobster and butter bisque with fresh chili	9.90
FRITTO MISTO DI MARE Deep-fried selection of seafood served with chili marinara sauce	8.80	CUMIN AND ROASTED CARROT HUMMUS (V) Hummus served with chargrilled pitta bread and stuffed olives	7.50
GINGER AND HONEY LAMB RIBS With harissa, warm cumin pitta bread and shredded lamb	9.90	DEEP-FRIED BREADED CAMEMBERT (V) Camembert cheese from Normandy served with Gooseberry preserve.	7.90
BRESAOLA & TRUFFLE Cured prime Beef served with artichokes, shaved pecorino cheese, rocket, and truffle dressing.	9.80	CHARCUTERIE BOARD (2 PEOPLE) Selection of cured meats (Serrano ham, salami, mortadella) Burrata cheese, garlic crostini, stuffed olives, hummus, rocket.	16.60
SCALLOPS & ASPARAGUS Pan fried Scallops, sauteed asparagus, carrots mousseline and salmon caviar	10.50		

MAIN COURSE

All our meat is locally and sustainably sourced

FROM THE GRILL

LAMB CUTLETS Prime meat of the lamb tender and juicy.	24.20	KING PRAWNS TAGLIATELE Pasta with king prawns and crayfish, asparagus tips with spicy tomato sauce, spring onions and touch of cream	18.50
SIRLOIN STEAK With a right amount of fat for the exceptional flavour.	24.90	PUMPKIN RAVIOLI (V/VE) Hand-made pumpkin parcels, creamy butter and sage, raisins, and peanuts (Also available as Vegan and Vegetarian)	16.20
RIB-EYE The butcher's favorite cut with an amazing flavour.	27.50	RISOTTO OI PORCINI Risotto with porcini and wild mushrooms, truffles, and Parmesan. (Add Chicken £2.50/ Prawns £4.50) (Also available as Vegan option)	16.90
FILLET MIGNON The most exceptionally tender and lean cut of the beef.	28.90	ST VILLA SALAD (GF) Baby spinach and leaves, quinoa, peppers, avocado, warm goat cheese coated in sesame seed topped with walnuts, pomegranate, and balsamic glaze dressing. (Add Chicken £2.50)	13.50
CHATEAUBRIAND Delicious soft and tender cut from the end of the fillet of beef with a sublime flavour. (Minimum 2 people)	56.90	FREE-RANGE CHICKEN SUPREME Free-range chicken from Packington farm, served with crushed peas, carrots, dauphinoise potatoes and creamy truffle sauce.	15.90
All meats from the grill are glazed with garlic butter and herbs, served with balsamic shallots, vegetable of the day and house chips. Green peppercorn, stilton cheese and red wine jus sauce available. (1.99)			
OUR HOMEMADE PRIME BEEF BURGER Home made 6oz British beef burger with melted cheddar, grilled streaky bacon, tomatoes, red onion, lettuce, and gherkins on seeded brioche bun served with house chips.	15.50	GRESSINGHAM DUCK Glazed duck breast served with sweet potato and carrot puree, Leg croquette, pack choi, Amaretto sauce and crushed hazelnuts	18.20
GRILLED CHICKEN SUPREME BURGER Grilled chicken breast, tomatoes, avocado, lettuce, and spicy aioli on seeded brioche bun served with house chips.	14.50	ST. VILLA SIGNATURE MONKFISH (GF) Pan-fried locally sourced monkfish delicately wrapped in pancetta served with asparagus and purple potatoes puree, topped with lemon beurre Blanc.	22.90
VEGAN BURGER Topped with vegan smoked cheese, beef tomato, gem lettuce, onion chutney served on the bun with house chips	13.50	SEABASS FILLET Served with mash potatoes, broccoli tenderloin, sun blushed tomatoes, mussels, and prosecco sauce.	18.50
CHEFS FAMOUS PAPPARDELLE DUCK RAGU Slow cooked and shredded duck in a rich Ragù sauce with ribbon pasta and Parmesan	17.50	OVEN BAKED COD Served with Jersey royal's potatoes, olives, and crab meat, topped with roasted pepper and salmon caviar sauce.	19.20

SIDE DISHES

HOUSE CHIPS	3.50	JALAPENOS, CAPERS	3.50
ROCKET AND PARMESAN	3.95	SEASONAL GREENS	4.50
BROWN BUTTERED MASH	3.95	GEM LETTUCE CAESAR SALAD DRESSING	3.95
ROASTED GARLIC AND THYME MINI POTATOES	3.50	FRESH BREAD	3.50
TOMATOES, SHALLOTS,		OLIVES	3.50

MENU AVAILABLE

AVAILABLE AS NORMAL DURING DECEMBER
Mon - Fri 12pm - 3pm & 5.30pm - 10pm,
Sat 11am - 10:30pm, Sun 11am - 9:30pm

A discretionary 12.5% gratuity will be added to your bill. Food Allergies and intolerances: please speak to a member of our team if you have any allergy or intolerance concerns.

As all our dishes are prepared freshly to order, it is not possible to guarantee that traces of mandatory allergens, including nuts, are not present in all dishes. Please be aware that some of our olives may contain stones and some fish dishes may contain bones.

*T&C's: Order 2 or more main courses from our A la Carte menu and enjoy our Tuesday deal. Offer not valid on Prosecco, Champagne, or any other sparkling wine. Not to be used in conjunction with any other offer, promotion or set menu.